

Amendments to the Claims:

This listing of claims will replace all prior versions, and listings, of claims in the application:

Listing of Claims:

Claim 1 (currently amended): A ~~P~~process for preparing a stable oil containing long-chain polyunsaturated fatty acids in the form of triacylglycerols comprising the steps of:

compressing at least one biomass obtained from the culture of a microorganism in a dry state so as to obtain a first pressed oil and a cake,
treating an oil thus obtained with an adsorbent; and
subjecting the oil to deodorization under controlled conditions.

Claim 2 (currently amended): A ~~P~~process according to claim 1, wherein the biomass contains at least one long-chain polyunsaturated fatty acid chosen from the group consisting of arachidonic acid and docosahexaenoic acid.

Claim 3 (currently amended): A ~~P~~process according to claim 1, wherein a biomass comprising arachidonic acid is treated.

Claim 4 (currently amended): A ~~P~~process according to claim 1, wherein a biomass comprising docosahexaenoic is treated.

Claim 5 (currently amended): A ~~P~~process according to claim 1, wherein a mixture of biomasses, containing arachidonic acid and docosahexaenoic acid is treated.

Claim 6 (currently amended): A ~~P~~process according to claim 1, comprising the steps of bringing a carrier oil into contact with the press cake of the biomass so as to form a mixture and transfer the long-chain polyunsaturated fatty acid(s) in the form of triacylglycerols to the said carrier oil, wherein the mixture is subjected to pressing to obtain a second pressed oil.

Claim 7 (currently amended): A Process according to claim 20-6, wherein the first and second pressed oils are subjected to physical refining using a processing agent.

Claim 8 (currently amended): A Process according to claim 1, wherein the walls of the cells of the microorganisms are broken by pressing.

Claim 9 (currently amended): A Process according to claim 6, wherein the press cake of the biomass is subjected to grinding in the presence of the carrier oil under gentle conditions, at a moderate temperature under an inert atmosphere.

Claim 10 (currently amended): A Process according to claim 6, comprising the step of carrying out a final filtration in order to remove fine particles of biomass residue.

Claim 11 (currently amended): A Foodstuff ~~containing-comprising an oil-obtained~~ by a stable oil containing long-chain polyunsaturated fatty acids in the form of triacylglycerols, wherein the stable oil is obtained by the steps of:

compressing at least one biomass obtained from a culture of a microorganism in a dry state ~~that-to~~ produces a first pressed oil and a cake,
treating an oil thus obtained ~~being-treated~~ with an adsorbent; and
subjecting the oil ~~is-subjected~~ to deodorization under controlled conditions.

Claim 12 (currently amended): An Infant foodstuff ~~containing-comprising a stable~~ oil containing long-chain polyunsaturated fatty acids in the form of triacylglycerols, wherein the stable oil is obtained by a process comprising the steps of:

compressing at least one biomass obtained from a culture of a microorganism in a dry state so as to obtain a first pressed oil and a cake,
treating an oil thus obtained with an adsorbent; and
subjecting the oil to deodorization under controlled conditions.

Claim 13 (currently amended): ~~An Infant~~ foodstuff ~~containing-comprising~~ a fish oil and a stable oil containing long-chain polyunsaturated fatty acids in the form of triacylglycerols, wherein the stable oil is obtained by a process comprising the steps of:

compressing at least one biomass obtained from the culture of a microorganism in a dry state so as to obtain a first pressed oil and a cake,

treating an oil thus obtained with an adsorbent; and

subjecting the oil to deodorization under controlled conditions.

Claim 14 (currently amended): ~~A Nutritional composition containing an oil~~ obtained by a process comprising ~~preparing~~ a stable oil containing long-chain polyunsaturated fatty acids in the form of triacylglycerols, wherein the stable oil is obtained by ~~through~~ the steps of:

compressing at least one biomass obtained from the culture of a microorganism in a dry state so as to obtain a first pressed oil and a cake,

treating an oil thus obtained with an adsorbent; and

subjecting the oil to deodorization under controlled conditions.

Claim 15 (currently amended): ~~A Cosmetic composition in dry or emulsion form~~ containing an oil a process comprising a stable oil containing long-chain polyunsaturated fatty acids in the form of triacylglycerols, wherein the stable oil is obtained ~~prepared~~ by the steps of:

compressing at least one biomass obtained from the culture of a microorganism in a dry state so as to obtain a first pressed oil and a cake,

treating an oil thus obtained with an adsorbent; and

subjecting the oil to deodorization under controlled conditions.

Claim 16 (currently amended): ~~An animal feed containing-comprising a~~ stable oil containing long-chain polyunsaturated fatty acids in the form of triacylglycerols, wherein the stable oil is produced through-by the steps of:

compressing at least one biomass obtained from the culture of a microorganism in a dry state so as to obtain a first pressed oil and a cake,
treating an oil thus obtained with an adsorbent; and
subjecting the oil to deodorization under controlled conditions.

Claim 17 (currently amended): ~~An animal feed containing-comprising a~~ biomass residue obtained by a process for preparing a stable oil containing long-chain polyunsaturated fatty acids in the form of triacylglycerols comprising the steps of compressing at least one biomass obtained from the culture of a microorganism in a dry state so as to obtain a first press oil and a cake, treating an oil thus obtained with an adsorbent and subjecting the oil to deodorization under controlled conditions.

Claim 18 (currently amended): ~~A P~~process according to claim 1, wherein the ~~stable oil-containing~~ long-chain polyunsaturated fatty acids contained in the stable oil are chosen from the group consisting of arachidonic acid, dihomogammalinolenic acid, docosahexaenoic acid and eicosapentaenoic acid.

Claim 19 (currently amended): ~~A P~~process according to claim 6, wherein the carrier oil is provided in a composition selected from the group consisting of a food, nutritional, pharmaceutical and a cosmetic product.

Claim 20 (currently amended): ~~A P~~process according to claim 6, comprising the steps of separating the carrier oil containing the fatty acid from the biomass cake by pressing and filtration; to producing at the second pressed oil, and combining and refining the first and second pressed oils ~~are combined and refined under~~ controlled conditions.

Claim 21 (currently amended): A ~~P~~rocess according to claim 7, wherein the treatment is carried out during contact with the carrier oil or after production of the second pressed oil.

Claim 22 (currently amended): A ~~P~~rocess according to claim ~~4~~6, comprising the step of subjecting the microorganisms to a process that increases the level of incorporation of long-chain polyunsaturated fatty acids in the form of triacylglycerols from the press cake of the biomass oil into the carrier oil.

Claim 23 (currently amended): A ~~P~~rocess according to claim 6, wherein the press cake of the biomass is subjected to grinding in the presence of the carrier oil under a nitrogen layer.